TSM PRODUCTS

a division of The Sausage Maker, Inc.

30lb. Country Smoker Operating Manual

30lb. Digital Smoker #40903
Made in USA

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Introduction

Congratulations! You have purchased a smokehouse designed, engineered and constructed by a company with 30 years experience in creating products for making homemade sausage. The materials used will give you years of trouble-free service, provided that you carefully follow the use and maintenance instructions in this manual. Please remember that this smokehouse must always be monitored when in use. Like any piece of cooking equipment, it generates heat that, if not controlled, may lead to fires and possible injuries.

Smoking Meat

Smoking meat can accomplish two things simultaneously: it can prepare meat for long term storage and impart unique flavor profiles depending on the ingredients and methods used. There are so many different recipes and methods that they cannot be adequately covered in this manual. We recommend that you purchase a complete book on sausage making to get the most out of this smokehouse. The most thorough text on this subject is Great Sausage Recipes and Meat Curing by Rytek Kutas. This book is available on our website as well as through many bookstores and some local libraries.

Important Safeguards

1. Read ALL of these instructions thoroughly before using.

2. Save these instructions for future reference.

3. Never leave your smokehouse unattended.

4. Never use your smokehouse indoors.

5. Close supervision is necessary when this smokehouse is used near children.
NOTE: This machine is not intended for use by children.

6. Smokehouses are major appliances and should only be used by a person that is familiar with smoking procedures.

7. This smokehouse operates at 110 volt, 9 amps and should be serviced only by a qualified electrician. Failure to do so may result in electrical shock, bodily injury or property damage.

8. As with any electrical appliance, basic safety precautions should always be followed. Your smokehouse is really a cooking utensil and needs your complete attention. It is no different from using an oven, barbecue grill or frying pan at home. We all know what can happen if they are left unattended for any length of time. Follow basic safety precautions and enjoy your smokehouse.

9. To protect against electrical shock, do not immerse cord, plugs or heating element in water or other liquid. Avoid using this smokehouse in the rain.

10. Unplug this smokehouse when not in use.

11. Unplug this smokehouse before cleaning or servicing.

12. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, or has been damaged in any manner.

13. Extreme caution must be used when moving any appliance. Do not move this smokehouse while operating.

14. If there are any questions about this appliance, contact the manufacturer.

Operating Instructions

Our smokehouses are about as simple to operate as your kitchen stove. The proper and efficient operation of this smokehouse rests with you. This appliance is equipped with one control and thermostat sensor located on the internal back wall. Take extra care not to damage or The thermostat control has a range from 50° F to 200° F. The ideal temperature when smoking sausage is 165° F. This can be monitored by checking the displayed temperature on the control display or with a third-party high-temperature rated thermometer.

THE SMOKEHOUSE TEMPERATURE SHOULD NEVER EXCEED 170° F AT ANY TIME WHEN SMOKING MEATS.

The 30 lb. capacity smokehouse is designed to hold 30 lbs. of meat (sausage, bacon, hams, hindquarters). If overloaded, the time from start to finish will greatly increase.

ONLY OPERATE THIS APPLIANCE AFTER YOU HAVE READ AND UNDERSTAND THESE INSTRUCTIONS. IF YOU HAVE ANY DOUBTS, CONTACT THE MANUFACTURER.

1. Fully open the damper located on the top of the smokehouse by turning the lever on the damper stack. Preheat the smokehouse to 130° F by holding down the 'P' Button (stands for Program) for no longer than 3 seconds, until the display blinks "SP" (Set Point) and a corresponding temperature begins blinking. Now press (or Hold for faster adjustment) the Up or Down Arrow Buttons, adjust the temperature to 130°F and press 'P' Button once more. This will initiate the heating element to your set temperature.

2. While you are waiting for the smokehouse to preheat, dampen the sawdust. Do not soak it or get it too wet or it will create extra moisture that will condense on the inside of the smokehouse. On the other hand, if it is too dry, it may create an open flame which may scorch the meat and/or damage the smokehouse. There are three ways to check if your sawdust has reached the proper dampness:

a. There should be no visible water collecting in the bottom of the sawdust pan,
b. All of the sawdust should now be a darker color,
c. When you pick up a little more than a pinch of sawdust and squeeze it in your fingers, water should not drip out. The amount of sawdust used greatly depends upon individual taste. Using one full pan is a good place to start. Set it aside for Step 4.

3. After approximately 15 minutes (or until preheated), place the product you will be smoking in the smokehouse. Take the meat thermometer probe (attached with cable), bring it through the chimney, and insert it into the center of the largest diameter sausage in your smokehouse, this will allow you to monitor the meat temperature externally throughout the process. Close the door and let the product dry for 30 minutes to 1 hour. Your product should be at least 3" above the smoke/heat diffuser (to prevent product burning).

4. Open the smokehouse door and carefully place the sawdust pan with sawdust in it onto the heating element (directly underneath smoke/heat diffuser). (TIP: Pack the dampened sawdust in the pan and create a hole with your finger in the middle of sawdust. This will help to keep a uniform smoke and create a heavy smudge.) Close the door, close damper to 1/2-open and adjust the temperature to 150°F.

5. When you see smoke coming from the smokestack (this could take up to 10 minutes), lower the temperature to 140-145° F and hold at this temperature. Close the damper to 1/4 open.

6. Raise the temperature 10°F every consecutive hour until the smokehouse temperature reaches 160-165° F. Hold at this temperature until the internal temperature of the product you are smoking reaches the proper cooked temperature for your product (144-155°F = Beef, 152°F = Pork, 165°F = Game and Poultry).

Operating Instructions Continued:

7. When cooked temperature is reached, turn off the smokehouse and carefully remove sausage.

8. Shower with cold water until the internal temperature reaches 120° F.

9. Refrigerate sausage overnight. Product is now ready to eat or freeze.

Cleaning

Your smokehouse has been designed to give you years of trouble-free service, provided that it is properly maintained. After each use, unplug the smokehouse and allow it to cool. Do not try to clean it while it is still hot. Wipe it down with a good cleaner or detergent. Avoid scouring the surface if possible as this will mar the finish and promote sticking in subsequent uses. The Sausage Maker, Inc. carries a smokehouse cleaner that does a great job. The Digital 30Lb. Smokehouse is equipped with a drip-guiding bottom and drip hole. Should there be any rendered fat from excessive temperatures, it will drip out through this hole and out of the smoker, it is highly recommended to place a catching receptacle under the smoker to collect and properly dispose of these drippings. NOTE: The drip-guiding bottom will not function properly unless smoker is on level ground.

Warranty

The Sausage Maker, Inc., through its Distributors, warrants each new product sold by it to the initial user to be free of defects in material and workmanship for a period of one year from the date of sale of the equipment. With respect to the sale of spare parts, such warranty period shall be three (3) months from the date of sale.

The Sausage Maker, Inc. will provide a new or repaired part, at its election, in place of any part which is found upon inspection to be defective in material and workmanship during the period described above. Purchaser must present proof of purchase and purchase date at the time of exercising this warranty.

This warranty does not apply to failures occurring as a result of abuse, misuse, negligent repairs, corrosion, erosion and normal wear and tear, alterations or modifications made to the product without express written consent of The Sausage Maker, Inc. or failure to follow the recommended operating practices and maintenance procedures as provided in the product's operating and maintenance publications.

The warranty provided herein does not apply to equipment sold hereunder but manufactured by others as they are warranted by their respective manufacturers directly to the user. This warranty is in lieu of all other warranties (except of title) expressed or implied and there are no warranties of merchantability or of fitness for a particular purpose.

Limitations and Liability

The remedies of the user set forth under the provisions outlined above are exclusive and the total liability of The Sausage Maker, Inc. or its distributors with respect to this sale of the equipment and service furnished hereunder, in connection with the performance or breach thereof, or from the sale, delivery, installation, repair or technical direction covered by or furnished under this sale, whether based on contract, warranty, negligence, indemnity, strict liability or otherwise shall not exceed the purchase price of the unit of equipment upon which such liability is based.

The Sausage Maker, Inc. and its Distributors shall in no event be liable to the user, any successors in interest or any beneficiary or assignee relating to this sale for any consequential, incidental, indirect, special or punitive damages arising out of this sale for any breach thereof, or any defects in, or failure of, or malfunction of the equipment under this sale whether based upon loss of use, lost profits or revenue, interest, lost goodwill, work stoppage, impairment of other goods, loss by reason of shutdown or non-operation, increased expenses of operation, cost of purchase or replacement power claims of user or customers of the user for service interruption whether or not such loss or damage is based on contract, warranty, negligence, indemnity, strict liability or otherwise.

Specifications/Parts List:

MODEL #40903- Stainless Steel interior, Textured Aluminum exterior

Specifications & Dimensions:

- 110 Volt, 1000 Watt Heating Element
- Inside Dimensions: 16 3/8" W x 15" D x 32" H
- Outside Dimensions: 23 1/2" W x 18 1/4 " D (23 ¾" w/ rear handle) x 47 H
- Shipped By Truck

Equipped With:

- Stainless Steel interior, Textured Aluminum exterior
- 1" Non-sagging insulation
- 4" Galvanized Smokestack with Damper
- 4 Shelves
- 3 Hickory Hardwood Dowels
- 7 3/4" Stainless Steel Sawdust Pan

OPTIONAL EQUIPMENT:

- Stainless Steel Shelves
- Smokehouse Cleaner & Degreaser
- USDA Approved Hickory Smoking Sawdust

Recipes:

Great Sausage Recipes and Meat Curing by Rytek Kutas

Smoked Polish Sausage

Ingredients for 25 Lbs.:
- 2/3 cups salt
- 2 1/2 Tb. sugar
- 3 Tb. fresh garlic
- 2 1/2 Tb. coarse black pepper
- 2 1/2 Tb. marjoram
- 5 cups ice water
- 25 lbs. boneless pork butts
- 5 cups soy protein concentrate or non-fat dry milk
- 5 tsp. Instacure No. 1

Grind all of the pork butts through a 1/4" or 3/8" grinding plate and place meat in the mixing tub. Add all of the ingredients and mix well until spices are evenly distributed. Deliver to the stuffer and stuff into 38-42mm hog casings. Then place the sausage on the smokehouse sticks, spacing it properly.

To smoke the sausage, place it into a preheated smokehouse at 130° F with dampers wide open. Keep this temperature until the casings are dry. Gradually increase the temperature of the smokehouse to 160-165° F with dampers 1/4 open. Apply heavy smoke and keep in the smoker until the internal temperature of the sausage reaches 152° F. Remove from the smokehouse and shower with cold tap water until the internal temperature is reduced to 110° F. Allow the sausage to hang at room temperature for about 30 minutes or until the desired bloom is obtained. Place in a cooler at 38-40° F overnight.

Smoked Turkey

Brine Ingredients:
5 gallons water
1 ½ lbs. powdered dextrose
2 lbs. salt
1 lb. Insta Cure No. 1

Dissolve all ingredients in water chilled to 38-40º F. Wash the cavity of the turkey very well and bring the internal temperature of the turkey to 38-40º F before placing into the brine. Turkey should be submerged in the brine for 4 days at 38-40º F. Larger turkeys should be cured for 5 days.

Thoroughly wash the cured turkey with cold water and place into a 130º F preheated smokehouse. Smoke at this temperature for 1 hour with dampers wide open. Close damper to ¼ open and apply smoke for 5 hours at 130º F. Raise temperature to 140º F and hold for 4 hours. Finally, raise temperature to 165º F and hold until an internal temperature of 160º F is obtained. Test the temperature close to the ball-and-socket joint of the thigh. Remove the turkey from the smokehouse and allow the internal temperature to drop to 100º F before placing in the cooler.

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IMPORTANT WARRANTY INFORMATION!

Please fill out and return this warranty card immediately. Your warranty cannot go into effect until we receive your registration

☐ Mr. ☐ Mrs. ☐ Ms. ☐ Miss

First Name Initial Last Name

Street Apt. No.

City State Zip Code

Telephone FAX (if available)

E-mail Address:

Note: This registration is VOID without purchase information.

Date of Purchase: ____ Month / ____ Day / 20____ Year

Where Purchased:
☐ TSM
☐ Other: _____

Name of Product: _____ Serial Number:

To help us serve you better, please tell us a little about the reason you purchased this item:

Purchased for: ☐ Self ☐ As a Gift ☐ Other: _____

This is for: ☐ Personal Use ☐ Small Business ☐ Other: _____

The users hobbies and interest include (please check all that apply):

☐ Hunting ☐ Fishing ☐ Camping ☐ Boating ☐ Hiking ☐ Cooking

☐ Other (please describe): _____

What other products would you like TSM to carry?

Comments: